

CLAIMS

- 1) A frozen aerated product having an overrun of between about 5 10% and about 250% and a pH, when melted, in the range about 3.5 to about 5.2, comprising water, 0 to about 20 w/w% fat, about 0.25 to about 20 w/w% milk solids not fat, about 0.05 to about 1.5 w/w% soluble dietary fibre and about 0.1 to about 5 w/w% of insoluble dietary fibre, about 0.1 to about 35 w/w% 10 sweetener but no additional stabilisers or emulsifiers as herein defined.
- 2) A frozen aerated product according to claim 1 wherein the soluble dietary fibre and the insoluble dietary fibre are 15 derived from fruits or vegetables.
- 3) A frozen aerated product according to claim 2 wherein the soluble dietary fibre and the insoluble dietary fibre are derived from one or more fruit purees, one or more vegetable 20 purees or mixtures thereof.
- 4) A frozen aerated product according to claim 1 comprising about 0.1 to about 1.2 w/w% soluble dietary fibre and about 0.2 to about 2 w/w% of insoluble dietary fibre.
- 25 5) A frozen aerated product according to claim 1 comprising about 0.2 to about 1 w/w% soluble dietary fibre and about 0.3 to about 1 w/w% of insoluble dietary fibre.
- 30 6) A process for manufacturing a frozen aerated product having an overrun of between about 10% and about 250% and a pH, when melted, in the range about 3.5 to about 5.2, said frozen aerated product comprising water, 0 to about 20 w/w% fat,

about 0.25 to about 20 w/w% milk solids not fat, about 0.1 to about 35 w/w% sweetener, about 0.05 to about 1.5 w/w% soluble dietary fibre, about 0.1 to about 5 w/w% of insoluble dietary fibre but no additional stabilisers or emulsifiers, the 5 process comprising the steps of:

- a) adjusting the pH of a fruit and/or vegetable puree to a value above the isoelectric point of any protein to be incorporated into the frozen aerated product,
- b) producing a premix comprising fat (if used), milk solids 10 not fat, sweetener and about 5 to about 80 w/w% of the pH adjusted fruit and/or vegetable puree and water,
- c) homogenising and pasteurising the premix,
- d) cooling the pasteurised premix,
- e) adjusting the pH of the cooled premix to about 3.5 to about 15 5.2, and
- f) freezing and aerating the homogenised premix to form the frozen aerated product.

7) A process according to claim 4 wherein the pH of the fruit 20 and/or vegetable puree is adjusted by the addition of base for example sodium hydroxide.

8) A process according to claim 4 wherein the premix is produced by adding the milk solids not fat and the sweetener followed 25 by the fat (if used) to the fruit and/or vegetable puree.

9) A process according to claim 4 wherein the pH of the cooled pasteurised premix is adjusted to a value in the range about 3.5 to about 5.2 by the addition of an edible acid.

30 10) A process according to claim 9 wherein the edible acid is citric acid.

11) A process according to claim 6 wherein the cooled pasteurised premix is held at about 0 to about 6°C for a period of between about 1 and about 24 hours before freezing.

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12) A process for manufacturing a frozen aerated product having an overrun of between about 10% and about 250% and a pH, when melted, in the range about 3.5 to about 5.2 said frozen aerated product comprising water, 0 to about 20 w/w% fat, about 0.25 to about 20 w/w% milk solids not fat, about 0.1 to about 35 w/w% sweetener, about 0.05 to about 1.5 w/w% soluble dietary fibre and about 0.1 to about 5 w/w% insoluble dietary fibre but no additional stabilisers or emulsifiers, the process comprising the steps of:

- 15 a) producing a premix comprising fat (if used), milk solids non fat, sweetener and water,  
b) homogenising and pasteurising the premix,  
c) cooling the pasteurised premix,  
d) adding fruit and/or vegetable puree containing sufficient soluble and insoluble fibre to provide the necessary soluble and insoluble fibre in the frozen aerated product, and  
20 e) freezing and aerating the mixture to form the frozen aerated product

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13) A process according to claim 12 wherein the fruit and/or vegetable puree is homogenised before it is added to the pasteurised premix.

- 30 14) A process according to claim 12 wherein premix is produced by mixing the milk solids not fat and the sweetener and then adding the fat (if used).

- 15) A process according to claim 12 wherein the pH of the cooled pasteurised premix is adjusted to a value in the range about 3.5 to about 5.2 by the addition of an edible acid.
- 5 16) A process according to claim 14 wherein the edible acid is citric acid.
- 17) A process according to claim 12 wherein the cooled pasteurised premix is held at about 0 to about 6°C for a 10 period of between about 1 and about 24 hours before freezing.